Chicken for Salads

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Yield: Approximately 20 orders

Shelf Life: 2 days

Equipment: Pre-heated 350° convection oven, 2 sheet trays, parchment paper, chef knife, white cutting board,deli paper, 1/3 pan with lid

Ingredients:10lbs.Chicken Breast - Marinated (Single Lobed)

Procedure:

- 1. Pre-heat oven to **350°**.
- 2. Line full size sheet trays with parchment paper and lay out raw chicken on top.
- 3. Bake in a 350° oven for **15 minutes. SET A TIMER.**
- 4. When the timer sounds, remove the chicken breasts from the oven, and check the chicken in the center of the pans to ensure they have been fully cooked.

NOTE: If the internal temperature is less than 160°, return the chicken breasts to the oven until that temperature is reached.

- **5.** Place the sheet trays on a cooling rack, and allow to rest at room temperature for approximately **30 minutes.**
- **6.** Transfer the sheet trays to the walk-in, and allow the breasts to cool until they reach a temperature of **40°.**
- 7. Once the chicken breasts have cooled, transfer to 1/3 pans with lids and store in the walk-in until ready for slicing.

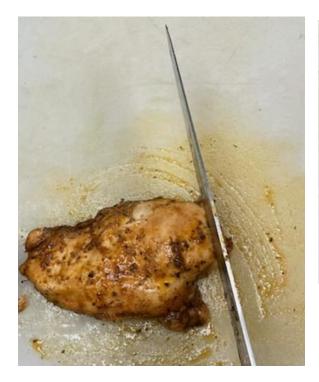
Slicing Procedure:

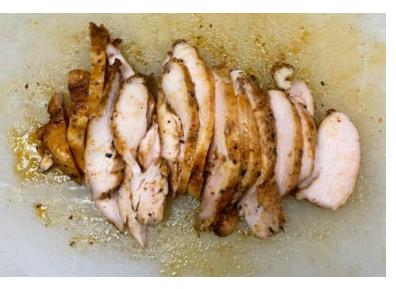
- **1.** Remove a chicken breast from the 1/3 pan, and place on a white cutting board.
- 2. Starting at the thickest part of the chicken breast, slice across the width of the chicken into **1/8" 1/4" slices**. This should yield 20 to 23 slices per breast.

NOTE: Cut straight down through the chicken breast. DO NOT cut on a bias.

- **3.** Wrap the sliced chicken breast in deli paper, and return to the 1/3 pan with lid.
- 4. Store refrigerated.

NOTE: Chicken for salads must be served chilled. **CONTINUED ON NEXT PAGE**





- **C:** Visible caramel colored; Light to dark tan with visible specks; 1/8 to 1/4" slices.
- **T:** Moist, not dried out; Not slimy.
- **F/A:** Salty, spice cooked chicken flavor; cumin spice aroma.
- **HR:** 1/3 pan; Refrigerated
- SL: 2 days.